Cuisinart®

INSTRUCTION BOOKLET



Belgian Waffle Baker - 2 Slice	WMB-2AC

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

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IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed, including the following:

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles and knobs.
3. To protect against fire, electrical shock, and injury to persons, DO NOT IMMERSE CORD, PLUG, OR UNIT in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning appliance.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest Cuisinart Authorized Service Facility for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by Cuisinart may result in fire, electrical shock, or injury to persons.
8. Do not use outdoors.
9. Do not let power cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Unplug the unit when finished baking waffles.
12. Do not use appliance for other than intended use.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
14. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn control to setting #1, then remove plug from wall outlet.
15. WARNING: TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK, REPAIR SHOULD BE DONE ONLY BYAUTHORIZED PERSONNEL. DO NOT REMOVE THE BASE PANEL. NO USER SERVICEABLE PARTS ARE INSIDE.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

Longer extension cords are available and may be used if care is exercised in their use.

If a long extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or animals, or tripped over.

NOTICE:

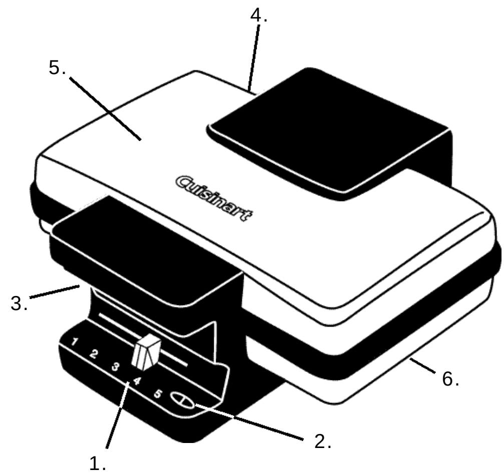
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

INSTRUCTIONS FOR USE

1. Before using your Cuisinart® Belgian Waffle Baker for the first time, remove any dust from shipping by wiping the plates with a damp cloth. Remove all protective paper and wrapping.
2. Preheat the waffle baker. Close grids and plug cord into a 120V AC wall outlet. The red light will go on to signal power. Allow the waffle baker to preheat. The green indicator light will go on when unit is ready to use.

   Note: The first time you use your waffle baker, it may have a slight odour and may smoke a bit. This is normal and common to appliances with a nonstick surface.
3. Pour batter according to recipes provided, when the green indicator light goes on. Pour batter evenly in the centre of the lower waffle grids. Use a heat proof spatula to spread the batter evenly over the grid. Close the lid.
4. The green light will go off and the red light will once again illuminate. It may take several seconds for the red light to come on. This is normal.
5. Once the waffles are ready to eat, the green light will again come on. Baking time is determined by browning level. Choose a setting on the browning control dial. For golden brown waffles, we recommend using setting #3 or #4.
6. Once the waffle is ready, remove it by gently loosening the edges with a heat-proof plastic spatula. Never use metal utensils, as they may damage the nonstick coating.
7. Always disconnect the plug from the wall outlet once baking is completed.

SPECIAL FEATURES



1. Browning Control Adjustment
   - five settings to customize waffles from light to deep golden brown
2. Indicator Lights
   - signal when waffle baker is ready to bake
   - signal when waffles are ready to eat
3. Lockdown Lid
   - lid will not rise as waffles bake
4. Rubber Feet
   - will not mark countertop
   - keep unit steady
5. Brushed Stainless Steel Housing
6. Cord Storage
   - cord wraps under bottom for easy storage

Note: This Cuisinart® Belgian Waffle Baker has been treated with a special nonstick coating. Before the first use, we suggest you season the grids with cooking spray or oil. If using oil, apply with a paper towel or pastry brush. You may find it helpful to repeat this process before each use of the waffle baker.

TIPS FOR MAKING PERFECT WAFFLES

We recommend setting #3 when using commercial pancake/waffle mixes.

We recommend setting #4 for most homemade (from scratch) waffle recipes.

If you prefer crisper, darker waffles, increase the browning control.

For evenly filled waffles, pour the batter into the centre of the lower grid and spread out evenly to the edges. The entire lower grid should be filled.

For best results, we recommend using 3/4 cup (175 ml) batter to fill the entire lower grid.

Waffles taste best when made to order, but baked waffles may be kept warm in a 200°F (95°C) oven. Place in a baking pan or wrap in foil while in the oven. Waffles wrapped in foil may lose their crispiness.

Baked waffles may be frozen. Allow to cool completely, then place in plastic food storage bag. Use waxed paper to keep waffles separated. Reheat in a Cuisinart® toaster or toaster oven when ready to use.

SUGGESTED TOPPINGS

Maple syrup, fruit syrups
Warm fruit compote, fruit sauce
Fresh berries, chopped fruit, chopped nuts
Powdered sugar
Whipped cream, ice cream, sorbet
Chocolate sauce
Fruited yogurt

RECIPES

BASIC BELGIAN WAFFLES

You can't beat the taste of homemade waffles. Freeze the extras to use when time is scarce.

Makes twelve 4-inch (10 cm) waffles

2	cups (500 ml) all-purpose flour
2	tablespoons (25 ml) sugar
1	tablespoon (15 ml) baking powder
1/2	teaspoon (2 ml) salt
2-1/4	cups (550 ml) reduced fat milk
6	tablespoons (90 ml) vegetable oil
2	large eggs

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Pour 3/4 cup (175 ml) batter onto preheated waffle baker grid. Using a heat-proof plastic spatula, spread batter until evenly distributed. Allow batter to bubble for 5 - 10 seconds, then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per serving:
Calories 180 (44% from fat) • carb. 20g • pro. 5g
• fat 9g • sat. fat 1g • chol. 39mg • sod. 189mg
• calc. 63mg • fiber 1g

For Blueberry Waffles:

Sprinkle each waffle with 1 tablespoon (15 ml) fresh or frozen (no need to thaw) blueberries.

For Chocolate Chip Waffles:

Sprinkle each waffle with 2 teaspoons (10 ml) mini chocolate morsels before baking.

CORNMEAL WAFFLES

These waffles taste like cornbread. Drizzle with butter and serve with soup, chili or stew. Also good for brunch or a late night snack served with syrup or cheese sauce.

Makes twelve 4-inch (10 cm) waffles

- 1-1/4 cups (300 ml) all-purpose flour
- 1 cup (250 ml) yellow cornmeal
- 2 tablespoons (25 ml) sugar
- 2-1/2 teaspoons (12 ml) baking powder
- 1/2 teaspoon (2 ml) baking soda
- 3/4 teaspoon (4 ml) salt
- 2 cups (500 ml) reduced fat milk
- 6 tablespoons (90 ml) vegetable oil
- 2 large eggs

Place ingredients in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Pour 3/4 cup (175 ml) batter onto preheated waffle baker grid. Using a heat-proof plastic spatula, spread batter until evenly distributed. Allow batter to bubble for 5 - 10 seconds, then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per serving:
Calories 190 (41% from fat) • carb. 24g • pro. 5g • fat 9g • sat. fat 1g • chol. 38mg • sod. 272mg • calc. 56mg • fiber 1g

WHOLE WHEAT - PECAN WAFFLES

Wholesome wheat flavour combined with crunchy pecans makes a delicious breakfast, brunch or snack. Top with warm fruit compote or syrup.

Makes twelve 4-inch (10 cm) waffles

- 1-1/2 cups (375 ml) all-purpose flour
- 2/3 cup (150 ml) whole wheat flour
- 2 tablespoons (25 ml) sugar
- 1 tablespoon (15 ml) baking powder
- 1/2 teaspoon (2 ml) salt
- 2-1/2 cups (625 ml) reduced fat milk
- 6 tablespoons (90 ml) vegetable oil
- 2 large eggs
- 2/3 cup (150 ml) finely chopped pecans or walnuts

Place first 8 ingredients (not nuts) in a large mixing bowl and combine until well blended and smooth. Add nuts and stir until combined. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Pour 3/4 cup (175 ml) batter onto preheated waffle baker grid. Using a heat-proof plastic spatula, spread batter until evenly distributed. Allow batter to bubble for 5 - 10 seconds, then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per serving:
Calories 209 (50% from fat) • carb. 21g • pro. 5g • fat 12g • sat. fat 1g • chol. 4mg • sod. 182mg • calc. 83mg • fiber 1g

DOUBLE CHOCOLATE WAFFLES

Chocolate for breakfast? Why not? You could also try these as a delightful ending to brunch or as a dessert, topped with your favorite ice cream and sauce.

Makes twelve 4–inch (10 cm) waffles

- 1-3/4 cups (425 ml) all-purpose flour
- 3/4 cup (175 ml) granulated sugar
- 1/2 cup (125 ml) cocoa, preferably Dutch process
- 1 tablespoon (15 ml) baking powder
- 1/2 teaspoon (2 ml) salt
- 1/2 teaspoon (2 ml) cinnamon
- 2 cups (500 ml) reduced fat milk
- 6 tablespoons (90 ml) vegetable oil
- 2 large eggs
- 1 teaspoon (5 ml) vanilla extract
- 1/2 cup (125 ml) semi-sweet mini chocolate morsels

Place all the ingredients except the chocolate morsels in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Pour 3/4 cup (175 ml) batter onto preheated waffle baker grid. Using a heat-proof spatula, spread batter until evenly distributed. Sprinkle 2 teaspoons (10 ml) of the mini chocolate morsels evenly over each waffle. Allow batter to bubble for 5–10 seconds, then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a crispy brown baked waffle. Adjust the browning control if you prefer softer or crispier waffles.

Nutritional analysis per serving:
Calories 265 (39% from fat) • carb. 37g • pro. 5g • fat 12g • sat. fat 3g • chol. 38mg • sod. 187mg • calc. 62mg • fiber 3g

BANANA CHIP WAFFLES

Kids and adults love chocolate for breakfast! Sprinkle with powdered sugar for breakfast or top with a scoop of ice cream for an afternoon snack.

Makes ten 4-inch (10 cm) waffles

- 2 cups (500 ml) all-purpose flour
- 2 tablespoons (30 ml) sugar
- 1 tablespoon (15 ml) baking powder
- 1/2 teaspoon (2 ml) salt
- 2-1/4 cups (550 ml) reduced fat milk
- 1/2 cup (125 ml) mashed banana (1 medium banana)
- 6 tablespoons (90 ml) vegetable oil
- 2 large eggs
- 5 tablespoons (75 ml) mini chocolate chips

Place first 8 ingredients (not mini chips) in a large mixing bowl and combine until well blended and smooth. Let batter sit 5 minutes before using. Preheat your Cuisinart® Belgian Waffle Baker on setting #4* (green indicator light will be illuminated when preheated).

Pour 3/4 cup (175 ml) batter onto preheated waffle baker grid. Using a heat-proof plastic spatula, spread batter until evenly distributed. Sprinkle 1 tablespoon of mini chips over batter. Allow batter to bubble for 5 - 10 seconds, then close cover of waffle baker. Indicator light will turn red. When light turns green again, waffle is ready. Open cover and carefully remove baked waffle. Repeat with remaining batter. For best results, serve immediately. However, you may keep waffles warm in a 200°F (95°C) oven until ready to serve.

* We recommend using setting #4 to achieve a golden brown baked waffle. Adjust the browning control if you prefer lighter or darker waffles.

Nutritional information per serving:
Calories 238 (43% from fat) • carb. 29g • pro. 5g • fat 11g • sat. fat 3g • chol. 39mg • sod. 189mg • calc. 64mg • fiber 2g

For Banana Nut Waffles:

Omit mini chocolate morsels. Add 1/2 cup (125 ml) chopped nuts (walnuts, pecans, almonds) to batter before baking.

CLEANING AND MAINTENANCE

Once you have finished baking, remove plug from electrical outlet. Leave top lid open so grids begin to cool.

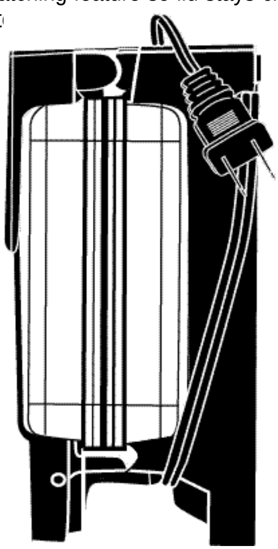
Never take your waffle baker apart for cleaning. Simply brush crumbs from grooves, and absorb any excess cooking oil by wiping with a dry cloth or paper towel.

You may clean the grids by wiping with a damp cloth, to prevent staining and sticking from batter or oil buildup. **Be certain grids have cooled completely before cleaning.** If batter adheres to plates, simply pour a little cooking oil onto the baked batter and let stand approximately 5 minutes, thus allowing batter to soften for easy removal.

To clean exterior, wipe with a soft dry cloth. Never use an abrasive cleanser or harsh pad. NEVER IMMERSE CORD, PLUG OR UNIT IN WATER OR OTHER LIQUID.

STORAGE

Store with cord wrapped securely around base. For compact storage, stand waffle baker upright on opening end with Cuisinart logo facing you. The waffle maker has been designed with a special latching feature so lid stays closed during st



WARRANTY

Limited Three-Year Warranty

This warranty is available to consumers only. You are a consumer if you own a Cuisinart® Belgian Waffle Baker which was purchased at retail for personal, family or household use. Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.

We warrant that your Cuisinart® Belgian Waffle Baker will be free of defects in materials and workmanship under normal home use for 3 years from the date of original purchase.

We suggest you complete and return the enclosed warranty registration card promptly to facilitate verification of the date of original purchase. However, return of the card is not a condition of this warranty.

If your Cuisinart® Belgian Waffle Baker should prove to be defective within the warranty period, we will repair (or, if we think necessary, replace) it without charge to you. To obtain warranty service, please call our Customer Service Center toll-free at 1-800-472-7606 or write to: Cuisinart, 156 Parkshore Drive, Brampton, Ontario, L6T 5M1.

To facilitate the speed and accuracy of your return, enclose $10.00 for shipping and handling. Please be sure to include your return address, description of the product's defect, product serial number, and any other information pertinent to the return. Please pay by cheque or money order.

Your Cuisinart® Belgian Waffle Baker has been manufactured to the strictest specifications and has been designed for use only with authorized accessories and replacement parts. This warranty expressly excludes any defects or damages caused by accessories, replacement parts or repair service other than those authorized by Cuisinart.

This warranty does not cover any damage caused by accident, misuse, shipment or other than ordinary household use.

This warranty excludes all incidental or consequential damages.

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